

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

Claim 1 (Previously Presented) Process for the preparation of a spoonable, soured non-dairy cream comprising from 5 to 35 wt% fat, from 0.05 to 15 wt% protein, 0.01 to 3 wt% biopolymer, said cream product having a pH value between 4.0 and 5.8 said process comprising the steps of

- (a) preparation of an aqueous premix comprising at least protein and preferably fat
- (b) heating the mixture obtained in step (a)
- (c) acidification of the product of step (b) to a pH from 4.0 to 5.8
- (d) then after step (c) mixing in of a biopolymer
- (e) heating the mixture obtained in step (d) and
- (f) then cooling to a temperature below 20 °C.

Claim 2 (Previously Presented) Process according to claim 1 wherein after step (a) or (b) the obtained mixture is homogenised at a pressure of between 100 and 400 bar.

Claim 3 (Previously Presented) Process according to claim 1 wherein the mixture of step (e) is homogenised before step (f).

Claim 4 (Previously Presented) Process according to claim 1 wherein biopolymer is selected from the group comprising carrageenan, tara gum, guar gum, locust bean gum, gellan, alginate, methylcellulose, pectin, xanthan gum or a combination thereof.

Claim 5 (Previously Presented) Non-dairy cream obtainable by the process according to claim 1.

Claim 6 (Cancel)

Claim 7 (Cancel)

Claim 8 (Cancel)

Claim 9 (Previously Presented) The process according to claim 2, wherein the mixture is homogenised at a temperature above the melting point of the fat.

Claim 10 (Previously Presented) The process according to claim 3 wherein the mixture of step (e) is homogenised before step (f) at a pressure between 100 and 400 bar.

Claim 11 (Previously Presented) The process according to claim 3 wherein the mixture of step (e) is homogenised before step (f) at a temperature above the melting point of the fat.

Claim 12 (Cancel)